

Atefe Rezaei

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

1,190
citations

566801

15
h-index

794141

19
g-index

22
all docs

22
docs citations

22
times ranked

1424
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanoencapsulation of hydrophobic and low-soluble food bioactive compounds within different nanocarriers. <i>Food Hydrocolloids</i> , 2019, 88, 146-162.	5.6	347
2	Application of Cellulosic Nanofibers in Food Science Using Electrospinning and Its Potential Risk. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 269-284.	5.9	186
3	Fractionation and some physicochemical properties of almond gum (<i>Amygdalus communis</i> L.) exudates. <i>Food Hydrocolloids</i> , 2016, 60, 461-469.	5.6	102
4	Evaluation of Release Kinetics and Mechanisms of Curcumin and Curcumin- β -Cyclodextrin Inclusion Complex Incorporated in Electrospun Almond Gum/PVA Nanofibers in Simulated Saliva and Simulated Gastrointestinal Conditions. <i>BioNanoScience</i> , 2019, 9, 438-445.	1.5	80
5	Fabrication of electrospun almond gum/PVA nanofibers as a thermostable delivery system for vanillin. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 536-543.	3.6	72
6	<p>Improving the solubility and in vitro cytotoxicity (anticancer activity) of ferulic acid by loading it into cyclodextrin nanosponges</p>. <i>International Journal of Nanomedicine</i> , 2019, Volume 14, 4589-4599.	3.3	68
7	Opportunities and challenges for the nanodelivery of green tea catechins in functional foods. <i>Food Research International</i> , 2021, 142, 110186.	2.9	63
8	Co-encapsulation of probiotics with prebiotics and their application in functional/synbiotic dairy products. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2470-2494.	5.4	52
9	Encapsulation of curcumin using electrospun almond gum nanofibers: fabrication and characterization. <i>International Journal of Food Properties</i> , 2018, 21, 1608-1618.	1.3	37
10	A study on the release kinetics and mechanisms of vanillin incorporated in almond gum/polyvinyl alcohol composite nanofibers in different aqueous food simulants and simulated saliva. <i>Flavour and Fragrance Journal</i> , 2016, 31, 442-447.	1.2	34
11	Colloidal carriers of almond gum/gelatin coacervates for rosemary essential oil: Characterization and in-vitro cytotoxicity. <i>Food Chemistry</i> , 2022, 377, 131998.	4.2	22
12	Limonene loaded cyclodextrin nanosponge: Preparation, characterization, antibacterial activity and controlled release. <i>Food Bioscience</i> , 2021, 42, 101193.	2.0	21
13	Characterization and Antibacterial Activity of Encapsulated Rosemary Essential Oil within Amylose Nanostructures as a Natural Antimicrobial in Food Applications. <i>Starch/Staerke</i> , 2021, 73, 2100021.	1.1	19
14	Addition of milk to coffee beverages; the effect on functional, nutritional, and sensorial properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6132-6152.	5.4	18
15	Incorporation of thyme essential oil into the β -cyclodextrin nanosponges: Preparation, characterization and antibacterial activity. <i>Journal of Molecular Structure</i> , 2021, 1241, 130610.	1.8	16
16	Targeting foodborne pathogens via surface-functionalized nano-antimicrobials. <i>Advances in Colloid and Interface Science</i> , 2022, 302, 102622.	7.0	16
17	Design and formulation of nano/micro-encapsulated natural bioactive compounds for food applications. , 2021, , 1-41.		11
18	Release of bioactive compounds from delivery systems by stimuli-responsive approaches; triggering factors, mechanisms, and applications. <i>Advances in Colloid and Interface Science</i> , 2022, 307, 102728.	7.0	11

#	ARTICLE	IF	CITATIONS
19	Loading ferulic acid into β -cyclodextrin nanosponges; antibacterial activity, controlled release and application in pomegranate juice as a copigment agent. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 649, 129454.	2.3	7
20	Preparation of soluble complex carriers from Aloe vera mucilage/gelatin for cinnamon essential oil: Characterization and antibacterial activity. <i>Journal of Food Engineering</i> , 2022, 334, 111160.	2.7	6
21	Possible health risks associated with nanostructures in food. , 2021, , 31-118.		2